Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

TOMATO SEED—
Grown by Stokes

RECEIVED
☆ FEB 15 1938 ☆
U. S. Department of Agriculture

1938

VALIANT

THIS colored photograph shows the strength of Valiant—a large, smooth, modern-type Tomato maturing within three days of Earliana. ¶This grand new Stokes introduction stands as further proof that specialization yields a reward of its own. ¶The Stokes firm now devotes its entire effort to Tomatoes.

Price of Valiant, postpaid: Trade pkt. 50 cts.; oz. $1; ¼lb. $3; lb. $10

Grown by Stokes——

A MARK OF DEPENDABILITY

STOKES TOMATO INTRODUCTIONS

Atlantic Prize	1889
Sparks' Earliana	1900
Bonny Best	1908
Master Marglobe	1930
Stokesdale	1936
Valiant	1937

F. C. Stokes and Prof. L. G. Schermerhorn on our Stokesdale Proving Grounds the afternoon of our Field Day, August 17, 1937.

Where Is Vincentown?

Vincentown, our Company headquarters, is located in the rich dairy farming district of Burlington County, New Jersey. We are 25 miles east of Philadelphia, out Route 38 from the Camden airport; 22 miles south of Trenton on Route 39; 80 miles south of New York via Routes 25 and 39. A company car will always be sent to the nearest railway station or airport for non-motoring visitors. Our Stokesdale Proving Grounds are usually at their prime in early August. Our telephone is Vincentown 63.

THIS competitive age calls for perfectionists. A man doing one thing very well will do his job with greater thoroughness and greater understanding than a man who tries to do many things. We are now devoting our entire energy, thought, and capital to Tomatoes. We eat, sleep, and sometimes *dream* Tomatoes! If you do anything with Tomatoes besides eating them, a reading of this Catalog should not be a waste of time.

As breeders and growers of Tomato seed, we can help make Tomatoes your most profitable crop in 1938. That profit is dependent on your producing a quantity of healthy, well-bred fruit. That kind of fruit can only be grown from seed with a strong inheritance.

The breeding program carried on for so many years at our Stokesdale Proving Grounds has developed stocks of recognized strength. We long ago saw the necessity for many different varieties in covering the broad requirements of continental production. Out of the ten stocks offered in this Catalog, it is altogether likely that one or more of them is well suited to your conditions. Great care has been taken in the production of all of our seed. Likewise, much stress has been laid on clarity and simplicity in writing these Catalog descriptions. We are determined that the slogan "Grown by Stokes" shall be an infallible mark of dependability in Tomato seed.

Francis C. Stokes

AND HERE IS ADDITIONAL PROTECTION

1. *Official Certification.*
This service is performed by the New Jersey Department of Agriculture for the purpose of inspecting our Tomato fields. We received a clean bill of health on 882 acres. This service covers both freedom from disease and type purity.

2. *Post-Season Disinfection.*
Our entire 1937 crop has been disinfected in a 1 to 1200 solution of New Improved Ceresan—5 per cent ethyl mercury phosphate. We consider this treatment of very great importance in freeing seed from seed-borne diseases.

3. *Dated Statement of Germination.*
As for many years, we are again marking the germination test and the date of that test on every package. Our entire inventory has been retested as of November, 1937.

4. *Stokes Tamper-proof Canisters.*
These are among the most respected seed packages in North America. The canister is tightly sealed and the label is copyrighted, both for your protection.

FRANCIS C. STOKES & CO., Inc.
Breeders and Growers of Tomato Seed
VINCENTOWN, NEW JERSEY, U. S. A.

COPYRIGHT, 1938, F. C. S. & CO., INC.

WE RECOMMEND THESE GEORGIA PLANTS

GROWN FROM STOKES SEED, CERTIFIED BY GEORGIA OFFICIALS, PACKED AND SHIPPED UNDER SUPERVISION OF OUR OWN MEN

FOR those who have lingering doubts about certified Tomato plants grown in Georgia, we wish to say that, in our humble opinion, they are the best buy on the market. Their success is based on a stronger plant costing less money. Like everything else that develops too quickly, this industry did have its difficulties and its disappointments, but to the lasting credit of the State of Georgia, these troubles are now largely under control.

The Georgia plant certification system is one of the most effective sanitation jobs we have ever known. It covers soil-practice, certification of seed, spraying, and packing. The seed must not only be certified by the state of origin, but must pass a biological test for freedom from pathogenic organisms. The present disinfectant, New Improved Ceresan, has proved far more effective than the bichloride of mercury treatment in use up until last year. This new ethyl mercury phosphate has almost completely controlled the dreaded *Macrosporium solanum,* or stem-rot disease, which formerly took such a heavy toll.

Although approximately 1000 acres of Tomato plants will be grown in Georgia from Stokes Seed in the spring of 1938, the early bookings are always heavy, and we advise prompt placing of orders. The plants will be strong, hardy, field-grown stock which is well rooted and well hardened. Our packing is done with great care, and for the most part peat moss will be used instead of sphagnum. The schedule of varieties and shipping dates noted below will be adhered to as strictly as the weather permits.

VARIETIES AVAILABLE:

VALIANT BONNY BEST STOKESDALE
PRITCHARD RUTGERS
MASTER MARGLOBE, STRAIN SIX
MASTER MARGLOBE, STRAIN EIGHT

Price f. o. b. Georgia shipping point, $2.25 per 1000
f. o. b. New Jersey receiving point, $2.75 per 1000
Solid cars will be shipped to any point.

Except for private truck delivery we recommend the f. o. b. New Jersey basis, for solid cars arrive a day sooner than L. C. L. shipments.

SHIPPING PERIOD: MAY 1 TO MAY 20

THERE ARE MANY DIFFERENT IDEAS ON SPACING

Here, again, there can be no set rule. Conditions obviously differ. Objectives differ. But one factor cannot be overlooked—spraying. To spray properly one must have space to work between vines. Some of our more successful Tomato growers are spacing 4 feet in the row, with rows 5 feet apart. Several men who were elected to New Jersey's 1936 Ten-Ton Tomato Club used that spacing. A Tomato plant likes ample ventilation. Then, too, 4 by 5-foot spacing gives the pickers more room in which to work. There is much to be said for wider planting. This table may be helpful.

	Plants per Acre
3 feet x 1 foot	14,520
3 feet x 2 feet	7,260
3 feet x 3 feet	4,840
4 feet x 1 foot	10,890
4 feet x 2 feet	5,445
4 feet x 3 feet	3,630
4 feet x 4 feet	2,723
5 feet x 3 feet	2,901
5 feet x 4 feet	2,178
5 feet x 5 feet	1,743

Tomatoes Want a Normal, Steady Growth with No Setbacks

The Cause of Blossom-End Rot

WHEN a Tomato plant fails to obtain sufficient soil-moisture to meet its transpiration requirements, it draws its moisture from the developing fruit. This causes the cell tissues at the blossom end of the Tomato to collapse, which, in turn, forms a large black spot that makes the fruit unsalable.

Heavy losses from this disease occur in dry spells that follow periods of abundant moisture, during which the plant makes a soft, succulent growth. Deeply prepared soil, plenty of organic matter, and a uniform and ample supply of moisture, through irrigation, if necessary, will eliminate blossom-end rot. Dr. C. B. Sayre, New York Experiment Station, Geneva, has recently published an illuminating report on this subject.

Blossom-end rot, like many other Tomato diseases, usually can be held down to a minimum loss through good soil-practice.

THIS elementary lesson was given us many years ago by our well-remembered friend, Dr. W. W. Tracy, Sr., of the United States Department of Agriculture. Of all the new knowledge pertaining to Tomato production, nothing has come to light to change this very simple fact. Time after time we have noticed that once a Tomato crop receives a setback, it seldom recovers its original strength and vigor. Growers will do well to take every possible precaution at all stages of the development of the crop. There must be no exception to this between seed-time and harvest. Make this next crop your best crop, and keep these points in mind:

1. Use pedigreed stocks. The losses from planting run-out, off-type, low-producing strains are difficult to compute.

2. Set your plants early and see that they are well rooted and fresh when they are put in the ground. Never set a field without the use of water. Poor plants often take two weeks to recover.

3. Set your fields in squares so as to cultivate both ways. A weekly cultivation is desirable. As one grower has said: "One good crop at a time is enough for any field."

4. Watch your picking. This is a vitally important factor in Tomato profits. Many growers find that paying pickers by the day, and not by the basket, is the best plan. The cost per basket will not be more and the quality per basket will be improved.

You are always welcome. Early August is the best time

	Lange's Earliana	Valiant	Stokesdale	Bonny Best	Pritchard	Glovel	Grothen's Globe	Rutgers	Master Marglobe No. 6	Master Marglobe No. 8
Days to Maturity*	104	107	112	113	113	118	112	122	118	122
Aver. Weight in ounces	5	7	8	5	5	.7	8	8	6	7
Relation Depth-to-Width	75%	90%	85%	86%	85%	90%	80%	80%	95%	84%
Approximate Outline										

*These maturity figures have been taken at our Stokesdale Proving Grounds. The time will be shortened as much as 30 days for far southern planting and lengthened by 30 days at far northern points.

The Very Great Importance of Retaining Foliage

IT IS difficult to overstate this matter. The lack of foliage, or the early season loss of it, is directly responsible for most of the poor, unprofitable Tomato crops. To begin with, many farmers, who should know better, attempt to grow Tomatoes on thin, starved soil, utterly lacking in organic matter. With present-day knowledge of soil-chemistry, and with many states offering soil-analysis services, there is no excuse for not knowing where you start from.

As an elementary guide, follow sod or some other cover-crop which has added humus to your soil. Do not follow Tomatoes with Tomatoes. Test for acidity, and, if necessary, apply dolomitic limestone (300 screen). Following that, be guided by your soil-test for your fertilizer formula. Do not be too sparing of your fertilizer. Fifty Tomato fields are under-fed against one that is over-fed. Stable manure is always excellent—two or three coats. When this is applied heavily, lighten up on the phosphorus content in your fertilizer.

Having watched the soil-factors, the next precaution is the spray schedule, which should commence soon after setting the plants and continue weekly *for the entire duration of the crop.* The solution should be a combination of bordeaux and arsenate of lead. This will not only provide an excellent medium for maintaining the health of the vine, but will give strong protection against insect pests.

Careful attention to all these factors will go a long way toward the development of a crop of high quality and of heavy tonnage. Remember, without vines, blossoms cannot set, and without foliage, the normal fruit sugars in the Tomato do not develop. That means that there is no flavor in the fruit.

Stokesdale on an August afternoon

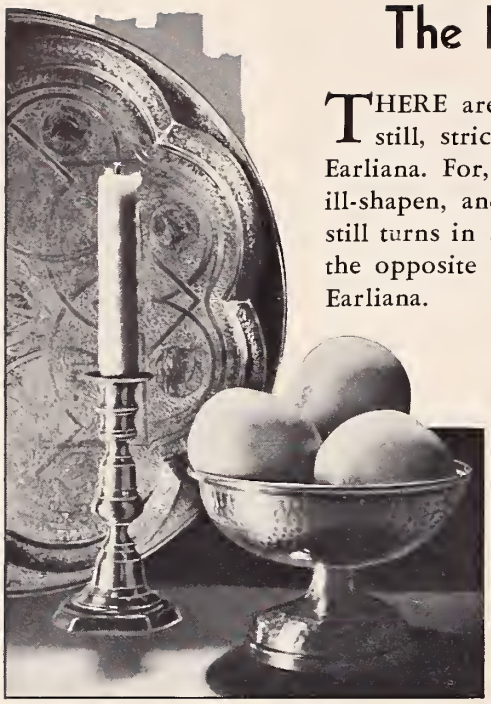
Watch Those Tomato Worms!

THERE are two species of Tomato horn worm, *Protoparce quinquemaculatus* and *P. sexta.* In 1937, conditions were such that both went in for population increase in a big way. The first brood developed in late July, the second in early September. Losses were staggering—perhaps heavier than from the torrential August rains.

There is every probability of further trouble in 1938. The large brown moths, resembling hummingbirds, are flying in early July, and their eggs hatch in late July. The long, green worm, so common to everyone, is not readily seen in its first days. Its length then is only a fraction of an inch, and it is usually found on the midrib of the leaf—on the under side.

Effective control lies in frequent and thorough application of poison in the spray schedule. This should be applied under high pressure and with nozzles that reach up under the leaves. Tomato growers who trust to luck and do not take these early precautions run the risk of locking the stable door after the horse is stolen. As these worms mature, their capacity to ruin a crop is enormous. It is not at all uncommon for them to cut production by 50 per cent. Early and frequent spraying is the only effective control.

First-class spraying equipment will prove a good investment for every Tomato grower.



The First Tomatoes Bring the High Prices

THERE are exceptions to this, but only rare exceptions. The Earliana type is still, strictly speaking, the earliest Tomato, but there are valid objections to Earliana. For, regardless of the best efforts of plant-breeders, Earliana is still rough, ill-shapen, and irregular in size. The Lange Strain, which we offer on this page, still turns in some excellent money for those who grow it. Valiant, described on the opposite page, will be only slightly later, and is in every way superior to the Earliana.

We look on Valiant as one of the new important developments in Tomato culture. This Tomato is now in its sixth generation of single-plant selection at Stokesdale Proving Ground. Its origin is obscure. Valiant and Stokesdale both have come from the same source which, to the best of our knowledge, was an accidental cross between Marglobe and Bonny Best. Valiant is vigorous, uniform, and well colored. It is perhaps better colored than Stokesdale, and definitely outclasses Earliana in depth, size, and uniformity.

We urge that you look on both Valiant and Stokesdale as extremely important new types of Tomatoes. One or both of them may prove to be real money-makers under your conditions. You should not pass them by lightly.

Lange's Earliana

Certified Ratio, depth to width, 75 per cent 104 days to maturity Average weight of fruit: 5 ounces

Spark's Earliana was introduced by Johnson & Stokes in 1900. Lange's Earliana, from the same general strain, has been selected for an extraordinarily heavy crown-set. More than half of the crop is available during the first ten days of the harvest. A crop of Lange's Earliana, set in a field in Gloucester County the first week in May, produced five baskets on June 22, and thereafter 50 to 100 baskets were gathered daily. It is not uncommon for the crown-set to carry ten fully developed fruits.

Price, postpaid:
Trade pkt. 50 cts.; oz. $1; ¼lb. $3; lb. $10

The crown fruit is the crowning glory of Lange's

Valiant — EXTRA EARLY · EXTRA LARGE · EXTRA SOLID

How would you like this crop on a $5.00 market? This photograph is of a typical Valiant plant in our seed field, 1937.

Certified

Ratio, depth to width, 90 per cent

107 days to maturity

Average weight of fruit: 7 ounces

IF —

If you do not require a heavy vine—
If you can sell the first three pickings for more money than the last five—
If you do not like the low prices offered for your rough Earlianas—
Then, try Valiant.

Valiant is not an all-purpose Tomato, but its ability to develop very large, solid fruits within three days of Earliana will surprise you and astonish your neighbors.

Price, postpaid:
Trade pkt. 50 cts.; oz. $1; ¼lb. $3; lb. $10; 5 lbs. $45

Seed cost vs. crop value=1/5 of 1 per cent

For Many Growers, the Second-Earlies Are Extremely Profitable

FOR nearly thirty years, the Bonny Best family has been the outstanding leader in this group, in the northern areas, principally New York, Michigan, Wisconsin, Washington, and Oregon. There they still hold the first position. In 1908, when Walter P. Stokes introduced Bonny Best, it promptly became one of the important national varieties. As is the case with many other good things, there was considerable renaming, the most notable instance being John Baer. Bonny Best held its place staunchly until about 1925, when the more modern and more disease-resistant Marglobe justly received recognition. Our present strain of Bonny Best is a very worthy one. Stokesdale, fully described on this next page, is just as early as Bonny Best, and, in many instances, will mature days ahead of it. As indicated in the photograph, Stokesdale is very much larger, and in a number of important tests has shown itself to be much more of a money-maker. Both of these stocks are strongly recommended.

Price, postpaid:
Trade pkt. 25 cts.; oz. 50 cts.; ¼lb. $1.50; lb. $5; 5 lbs. $22.50

Stokes Bonny Best

Certified Ratio, depth to width, 86 per cent 113 days to maturity Average weight of fruit: 5 ounces

We are very fortunate in being able to offer this present strain. Stokes Bonny Best is an almost exact replica of our original introduction of twenty-nine years ago. In fact, it may lead to a definite revival of the variety. What we offer here is a Tomato earlier, deeper, and smoother, with thick walls which are remarkably free from cracks. Its color and the flavor are of the fine old Bonny type. The average weight—5 ounces—is distinctly larger than most strains of Bonny in recent years.

Stokes Bonny Best—once more in its old-time beauty

Stokesdale — THE LARGEST SECOND-EARLY TOMATO

Our most important introduction since Master Marglobe

Certified Ratio, depth to width, 85 per cent 112 days to maturity Average weight of fruit: 8 ounces

STOKESDALE is now of age—21, and red, brilliant red! We believe it is to become one of the great varieties. The point for emphasis is that this sixth-generation selection has apparently fixed the type that a year ago showed so much promise but which then was not completely fixed.

The glowing reports of its performance in 1937 under many varied conditions indicate a striking advance in Tomato culture. We urge that you include Stokesdale in your 1938 schedule, and we suggest that you consider it as an important all-purpose type for market or for cannery.

For market, it will be profitable because of its earliness, its beauty, and its quality. It averages three days earlier and 25% larger than Bonny Best (Stokes, 1908).

For the cannery, it offers high tonnage per acre, with all that makes for a strong Government grade. It has the further advantage of spreading the picking season—the peak will precede Marglobe by 10 days, Rutgers by 14 days. This past August, loads of Stokesdale graded among the highest at our Vincentown plant. One load rated 95% U. S. No. 1, 5% U. S. No. 2. No culls. Flavor and interior color are also outstanding points.

Striking results with Stokesdale have been reported from such widely separated locations as Crystal City, Texas, Fort Pierce, Fla., Lexington, N. C., Manhattan, Kans., Storrs, Conn., Waltham, Mass., Ithaca, N. Y., and Saint Catharines, Ont. One report from Kansas says, "Stokesdale was the most wilt-resistant of any variety tested." That, in the face of former tests, is encouraging, but other reports have shown that Stokesdale is not completely resistant to fusarium wilt. Here in New Jersey, several men growing for canneries reported Stokesdale to be their high-yielding variety. You will be astonished with its producing power.

Price, postpaid:

Trade pkt. 50 cts.; oz. $1; ¼lb. $3; lb. $10; 5 lbs. $45

STOKESDALE, grown by Stokes, already a source of great profit to many growers

THE SHAPE OF THINGS—

AN EXTREMELY IMPORTANT FACTOR IN TOMATOES FOR SHIPMENT

Greater depth means an extra slice, and that is what Mrs. Brown is looking for

IF Tomato growers could spend an hour each week on the big produce markets, they would realize what a subtle thing perfection is. The remarkable success of Stokes Master Marglobe is based on one simple factor—*shape.* We have spent ten years striving to perfect the most desirable slicing Tomato in the United States. That effort has met with genuine success. Buyers everywhere give this stock preferred attention. Their customers want deep, smooth, solid fruits. Flat Tomatoes, with deeply ridged shoulders, do not slice well, and, what is worse, they often have a blossom-end scar and a green core. That type of Tomato was ruled out ten years ago.

Stokes Master Marglobe can claim fourteen generations of single-plant selection. We doubt if this record can be equaled. Upward of $25,000 has been spent in the development of this stock. Yet this seed is available to you at a cost of less than $1 per acre. It is possible that you may secure a seed-supply for half that price, but is it worth the risk when your total per-acre production expense approximates $100, and your possible return per acre may be in excess of $500? We sincerely believe Stokes Master Marglobe, Strain Six, to be the ideal Tomato for the green-wrap trade.

Pritchard

Ratio, depth to width, 85 per cent 113 days to maturity
Average weight of fruit: 5 ounces

WE HAVE a wholesome respect for the Pritchard Tomato. Under certain growing conditions, this variety far outyields all others. This particularly applies to New York and to New England where Marglobe ordinarily does not ripen a full crop. In maturity, Pritchard will average five days ahead of Marglobe.

Pritchard—a Marglobe × Cooper's Special hybrid, originally introduced by the U. S. Department of Agriculture as Scarlet Topper—was officially renamed by the Department to honor its originator, the late Dr. Fred J. Pritchard. His originations in wilt-resistant types have had a vast influence on Tomato production in the United States.

Pritchard is a plant of the determinate growth type and because of this it is highly desirable to feed it heavily in order to develop as heavy vine as possible. We recommend that ammonia in some available form should be applied before the fruits develop. Reasonable vine protection is very desirable.

Price, postpaid:
Trade pkt. 25 cts.; oz. 50 cts.; ¼lb. $1.50; lb. $5; 5 lbs. $22.50

Pritchard—the last origination of a great plant-breeder

Stokes Master Marglobe★ — Strain Six

THE LEADING 6 × 6 TOMATO IN THE GREEN-WRAP TRADE

Certified Ratio, depth to width, 95 per cent 118 days to maturity Average weight: 6 ozs.

PRICE, POSTPAID:

Tr. pkt.	$0.25
Ounce	.50
¼lb.	1.50
Lb.	5.00
5 lbs.	22.50

Streamlined and Finely Bred

The fame of this beautiful shipping Tomato is almost legendary. Stokes Master Marglobe, Strain Six, is conceded to be the most important market Tomato in North America. You are cordially invited to share in its success.

★ TRADE-MARK REGISTERED

CANNERY TOMATOES ARE NO LONGER JUST TOMATOES—THEY, TOO, MUST BE THOROUGHBREDS

GOVERNMENT and merchandizing standards on Tomatoes and Tomato products are now on such a high plane that it is impossible for a canner to succeed unless he has a raw product that is of a thoroughly high quality. The business of producing Tomatoes for manufacture is one of infinite detail. A vast amount of time and capital is being expended on the breeding of Tomato types which will conform to the rigid modern requirements.

Rutgers and Stokes Master Marglobe, Strain Eight, are two important varieties that have been bred for cannery purposes. Both are highly disease-resistant, have excellent interior color and structure, and are extraordinary producers. Both stocks, as offered on these pages, have been certified.

Rutgers

THIS CANNING VARIETY IS ENJOYING WIDE ACCEPTANCE

Certified Ratio, depth to width, 80 per cent 122 days to maturity Average weight of fruit: 8 ounces

Rutgers is a Marglobe × J. T. D. hybrid. The original cross was made by the Campbell Soup Company and later developed by Professor Schermerhorn, of the New Jersey Experiment Station. It is now in its seventh generation of selection, and the type is well fixed. Its habit of ripening from the inside out has proved an asset, especially in the manufacture of Tomato specialties—juice, soup, catsup, etc. This is on account of its high color values. Some of our green-wrap customers have reported success with Rutgers. Primarily, we look on it as a variety for manufacture.

Rutgers matures about four days later than Stokes Master Marglobe Strain Six. The vine is very erect, and under normal soil conditions will develop heavy, vegetative growth. It is suggested that nitrates in the fertilizer be applied very slightly for this variety. Otherwise, the fruit becomes too large and often has some blossom-end scar. Rutgers is highly wilt-resistant.

Price, postpaid: Trade pkt. 25 cts.; oz. 50 cts.; ¼lb. $1.50; lb. $5; 5 lbs. $22.50

Rutgers has remarkable vigor, size, and productiveness

Stokes Master Marglobe★ — Strain Eight

LARGER, BUT NOT SO DEEP. AN IDEAL CANNING TYPE

★ TRADE-MARK REGISTERED

Certified — Ratio, depth to width, 84 per cent
122 days to maturity — Average weight of fruit :7 ounces

This Stock Has Yielded as High as 15 Tons Per Acre

This tamper-proof seed package is for your protection

STRAIN EIGHT has been in the course of development for three seasons. We are now offering it as a strain of Stokes Master Marglobe that is larger but not so deep as Strain Six, described on page 11. What this strain does not have as a shipping type is more than made up for as a cannery type. The size will average an ounce heavier and the ratio, depth to width, will average 10% lower in Strain Eight. The old beauty of form and interior solidity long known in Stokes Master Marglobe will still be found in Strain Eight. Other characteristics are about the same except that there will be a slightly heavier vine-growth to Strain Eight which, in turn, means about four days later in maturity on an average.

It is difficult to over-emphasize the strong qualities of this variety for the manufacture of Tomato juice: Its color is a bright red; its flavor is unusually sweet and pleasant; and it is practically free from any blossom-end scar.

As is the case with any thick-wall variety, including Rutgers and Stokes Master Marglobe, there is some radial cracking. Apparently we are far from conquering that source of trouble.

To the manufacturer of Tomato products, or to the man who is growing Tomato products for the cannery, we know of no finer strain of Tomato than Stokes Master Marglobe, Strain Eight.

Price, postpaid: Trade pkt. 25 cts.; oz. 50 cts.; ¼lb. $1.50; lb. $5; 5 lbs. $22.50

Strain Eight has been developed for those requiring a larger Master Marglobe

GLOVEL AND GROTHEN'S GLOBE HAVE BEEN SUCCESSFUL IN FLORIDA AND TEXAS

Glovel

A HORSE OF A DIFFERENT COLOR — PINK

Certified — Ratio, depth to width, 90 per cent
118 days to maturity — Average weight of fruit: 7 ounces

GLOVEL is a pink Marglobe. It has been perfected by William F. Porte, of the United States Department of Agriculture, from the F. J. Pritchard cross of Livingston's Globe × Marvel. The result is a Tomato slightly earlier than Marglobe, and because it has no yellow pigment in the skin, the exterior color is pink. It is new to most of the trade and has, as yet, not had wide acceptance. The stock we offer has been grown in the North and is certified. It is a pure type of Glovel, and one which can be very highly recommended. If you desire a productive type of pink Tomato, plant Glovel.

The average resistance of firm, ripe Glovel fruits to crushing stresses was 13.4 pounds, slightly higher than for Marglobe. Glovel developed color in storage at 70° F., on ratio of 72% as against 49% for Marglobe at end of one week.

Price, postpaid: Trade pkt. 25 cts.; oz. 50 cts.; ¼lb. $1.50; lb. $5

Grothen's Globe

Certified — Ratio, depth to width, 80 per cent
112 days to maturity — Average weight of fruit: 8 ounces

A single plant development out of Break o'Day

THIS TOMATO has been successful in the South where it has done particularly well as a fall crop. It has not been successful in the North and is not recommended for northern production. One factor in the popularity of Grothen's Globe is its large size. The fruit will average considerably larger than Marglobe, although it approaches it in neither its perfection of form nor its excellent interior. The fact that it is earlier in maturity is also important in some sections.

Grothen's Globe has some resistance to fusarium wilt and nail-head rust. Its vine-growth is distinctly open. Our stock has been examined by the originator and has been approved. It has also been given a certified rating by the New Jersey Department of Agriculture.

Price, postpaid: Trade pkt. 25 cts.; oz. 50 cts.; ¼lb. $1.50; lb. $5

Southern Growers: do not pass this page hurriedly!

PROVING-GROUND STOCKS FOR GREENHOUSE FORCING

THE seed of the five varieties offered on this page is comparable in every way to stock seed for our own company acreage. It was all produced at our Stokesdale Proving Grounds. This seed is of value to anyone who profits by absolute perfection in his operation or who, for any reason, desires the product of Tomatoes grown under our exacting system. Obviously, the great demand for it comes from growers of greenhouse Tomatoes. Each year we supply important quantities of this seed to that critical trade. The production expense of greenhouse Tomatoes is such that only the most carefully bred seed should be used. Our single-plant plots assure an exceptionally fine stock. The seed offered on this page will do well under glass or in exacting field production.

Varieties direct from Stokesdale Proving Grounds:

VALIANT PRITCHARD STOKESDALE BONNY BEST
MASTER MARGLOBE, STRAIN SIX

All of This Seed is Certified

Price, postpaid, for any one of these: Trade pkt. $1; ¼oz. $1.75; ½oz. $3; oz. $5; ¼lb. $17.50.

KEEP OUT IN FRONT WITH STOKES COMPLETE SERVICES

Stokesdale Proving Grounds are one of the largest experimental fields in the United States devoted exclusively to Tomatoes. Although this is our source of foundation stocks with which we plant our 1,000 acres for seed, we are running a great many other projects which contribute their share of information to the industry.

In addition to stock-seed production, here are tested the leading strains of Tomatoes from all over the world. Source records are open to everyone; thus comparisons are readily made which are of value to all Tomato growers. Here, also, you may study the comparative results of staked *vs.* unstaked plantings; the use of hot caps *vs.* no hot caps; maturity figures of early, medium, and late plantings.

Visitors are also usually interested in our main establishment at Vincentown, which is not only capable of harvesting, cleaning, and disinfecting 50,000 pounds of Tomato seed annually, but which also can produce in a normal season 250 carloads of our by-product, Stokes Tomato Juice. A well-equipped laboratory is operated in conjunction with this plant. Among other things, extensive Vitamin C studies are being carried on. In this connection it is interesting to note that a Tomato found in the French West Indies by Francis C. Stokes this past winter contained 38 mg. per 100 cc. Vitamin C—practically double the content we have found on any titration of our American varieties.

Visitors from many distant points have honored us with visits at Vincentown. Among others this past summer were two officials of the Soviet Government, one the chief engineer of the Consercov Comeseriat which operates the large Government canneries in the Ukraine and the Crimea. {Stokes Master Marglobe will be growing along the Volga in 1938.} The hand of welcome is held out to you. You will always be cordially received at Vincentown.

PRINTED IN U.S.A.

TOMATO SEED—
Grown by Stokes

STOKESDALE—
The Largest Second-Early

WE believe we are justified in urging you to include Stokesdale in your 1938 planting. It is in line to become one of the great varieties. We recommend it to all who have a place for a large and very solid Tomato, ripening a week ahead of Marglobe. Stokesdale may prove to be your most important Tomato, either for the market or for the cannery. Further description will be found on page 9.

Price, postpaid:
Trade pkt. 50 cts.; oz. $1; ¼lb. $3; lb. $10; 5 lbs. $45